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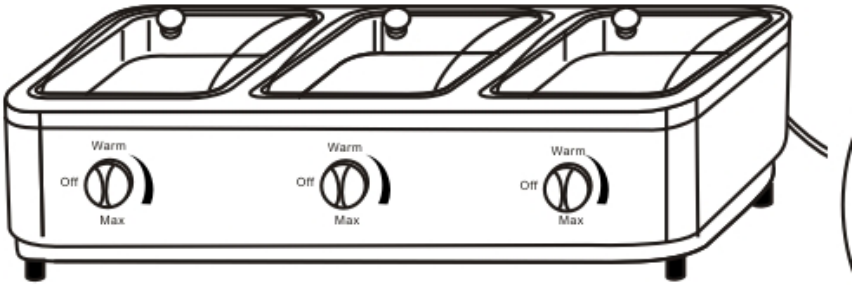
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**[www.helmangroup.com](http://www.helmangroup.com)**

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**THREE STATION BUFFET™**  
BCD-997

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**FOR HOUSEHOLD USE ONLY**

**READ THESE INSTRUCTIONS BEFORE USING THIS UNIT!**

***SAVE THESE INSTRUCTIONS!***

## **IMPORTANT SAFETY INSTRUCTION**

**When using electrical appliances, basic safety precaution should always be followed. Including the following which apply to your Three Station Buffet.**

- All safety and operating instructions should be read before the product is operated.
- Plug electrical cord into the wall outlet. To disconnect, turn control knobs to “off” then remove plug from wall outlet. All controls should be at the “off” position when not in use.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug this product from the wall outlet before cleaning. Do not use liquid cleaners or aerosol cleaners. Use a damp cloth for cleaning.
- Take precaution when placing your Three Station Buffet. Do not place on or near a hot gas or electric burner, or in a heated oven.
- The cord should be arranged so that it will not drape over the table or counter top in such a way where it can be pulled on by children. This should also reduce the risk resulting from becoming entangled or tripping.
- Do not use attachments not recommended by the product manufacturer as they may cause hazards.
- Do not use this product near water – for example, near a bathtub, wash bowl, kitchen sink, or laundry tub; in a wet basement, or near a swimming pool; and the like.



## **IMPORTANT SAFETY INSTRUCTION – CONT'D**

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

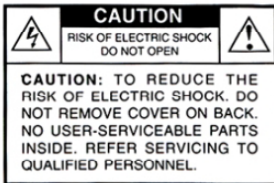
Return appliance to the nearest authorized service facility for examination or repair. Or, send back to company as stated in this booklet in the warranty.

- Handle the unit gently and carefully. Dropping it can damage the unit and cause it to work improperly.
- Close supervision is necessary when any appliance is used by or near children.
- Not intended for outdoor use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- This product should be operated only from the type of power source indicated in the operating instructions.
- Do not overload wall outlet, extension cords, or integral convenience receptacles as this can result in a risk of fire or electric shock.
- Do not attempt to service this product yourself as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.

## **IMPORTANT SAFETY INSTRUCTIONS (CONT'D)**

Upon completion of any service or repairs to this product, ask the service technician to perform safety checks to determine that the product is in proper operating condition.

- The product should be situated away from heat sources such as radiators, heat registers, stoves, or other products (including amplifiers) that produce heat.
- Do not place this product on an unstable cart, stand tripod, bracket, or table. The product may fall, causing serious injury to a child or adult, and serious damage to the product.

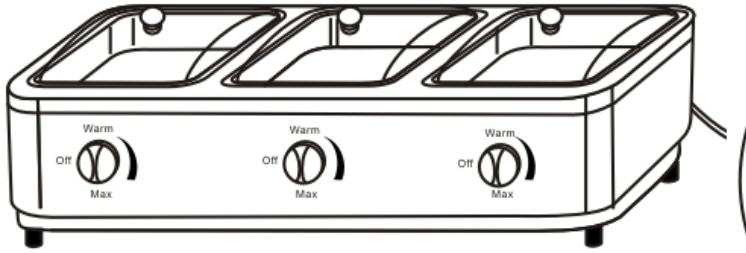


This symbol is intended to alert you to the presence of uninsulated dangerous voltage within the product's enclosure that might be of sufficient magnitude to constitute a risk of electric shock. Do not open the product's case.



This symbol is intended to inform you that important operating and maintenance instructions are included in the literature accompanying this product.

## **Save These Instructions For Future Reference**



(Illustration A)

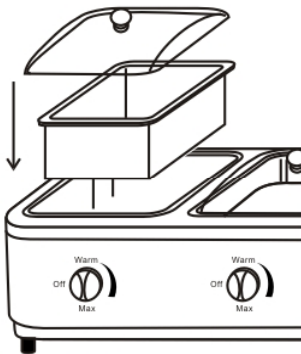
## USING YOUR THREE STATION BUFFET

**The Three Station Buffet is easy to use, just follow these simple directions:**

Your Three Station Buffet requires little assembly. Wash each of the three heating pans and glass covers and dry.

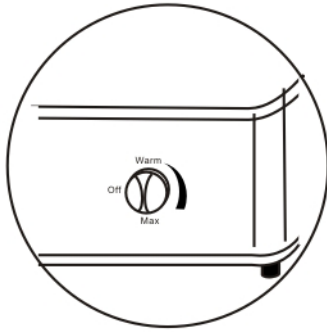
Return each pan to the three heating wells, making sure each pan drops into the well at a level position, and the glass lid rests nicely without gaping.

Note that all temperature knobs should be at the off position before you begin to use your Three Station Buffet.



(Illustration B)

## USING YOUR THREE STATION BUFFET (CONT'D)



(Illustration C)

**NOTE: Temperature Settings**  
**Warm - 149 F / 65 C**  
**High - 212 F / 100 C**

### COOKING AND HEATING

- **Uncooked food** Fill each pan with desired food item. Prepared, i.e.; vegetables, soup, chili or sauces and much more can be placed directly into the pan and using the high temperature and can be cooked in your Three Station Buffet.

Set the temperature controller to the desired temperature, depending on what you are going to cook. The "HEAT" indicator will come on.

**IMPORTANT:** It will be necessary for you to check the food and stir occasionally (just as you would if you were cooking on your stove.) Once the food is cooked to your satisfaction, turn the temperature dial to warm to hold the serving temperature.

When the "HEAT" indicator turns off (approximately 5-7 minutes), the unit has reached the corresponding temperature.



## **USING YOUR THREE STATION BUFFET (CONT'D)**

- **Cooked food** Place cooked food directly in pans and turn temperature to warm (or higher if desired) to maintain the serving temperature. NOTE: The heat indicator light will go on and off intermittently as the buffet unit maintains your desired temperature.

USE CAUTION as with any non-stick finish, avoid using sharp objects when stirring your food. Pre-cut portions (meat, corn, potatoes, etc.) before placing into pans. Never cut food while it is in the pans as this will shorten the performance of the treated pan surface.

NOTE: The glass lids have been designed with a vent escape hole. This allows the built up steam to release slowly as the Buffet maintains temperature and keeps your food warm.

- When the amount of food in your pans is low (or gone), be sure to turn off each individual unit. If food remains and is covered it will maintain heat for a short period of time.

Each control knob should be turned to the off position when you are no longer using the heating well. Always unplug the unit before cleaning.

## **CLEANUP**

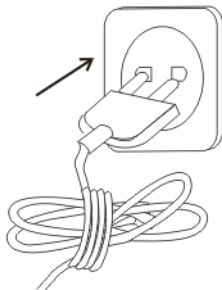
- After being allowed to cool, remove each pan and glass lid. These items can be submerged in soapy water rinsing and wiping dry, for easy clean up. Not recommended for dishwasher.
- Wipe the exterior base unit with a damp cloth removing food and liquid, preparing your buffet for the next use.

## **CARE AND MAINTENANCE**

### **Repairing**

- If there is any breakdown or damage, the appliance must be repaired by specialized people.
- Non-specialized people are not permitted to dismantle the appliance.

NOTE: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



(Illustration D)

# RETURNS & WARRANTY

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Should your unit not work or is damaged when you first take it out of the box, please return the unit immediately to the place of purchase. Should you have any other questions about the unit, please contact us at the numbers below between the hours of 8:00 am to 5:00 pm, Monday through Friday, Pacific Standard Time.

Distributed by:

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## **THREE STATION BUFFET – BCS-997** Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. To obtain service under this warranty, return this unit to The Helman Group, Ltd. at the address above, shipping prepaid. You must also include a copy of the original receipt along with your name, address and phone number. Include a description of the defect along with the date you purchased the product.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.